

BRU NCH

**\$318 PER
PERSON**

**11AM - 3PM SAT,
SUN & PUBLIC
HOLS**

SHARING STARTERS

CLASSIC GAZPACHO (1 PP)

BASIL, CROUTONS

PARMA HAM BRUSCHETTA

TOMATO, BALSAMIC GLAZE

ESCARGOT

HERB BUTTER, BREAD

SMOKED NORWEGIAN SALMON

DEVILLED EGGS

DESSERT

PLS ASK YOU SERVER FOR TODAY'S DESSERT

FREE-FLOW

REGULAR \$240 / 2.5 HOURS

PROSECCO

HOUSE RED & WHITE WINE

HOUSE SPIRITS

ASAHI BOTTLED BEER

SOFT DRINKS

MAINS (CHOOSE 1)

HALF ROAST POUSSIN

CAESAR WEDGE SALAD, POACHED EGG, CRISPY PANCETTA

BREEZE CHEESEBURGER

SMOKED BACON, CHIPOTLE MAYO, & FRIES

LOBSTER LINGUINI + \$100

LOBSTER BISQUE

RIBEYE STEAK & EGGS + \$60

MATCHSTICK POTATOES & CHIMMICHURI

SPINACH & RICOTTA RAVIOLI

TOMATO SAUCE

SNAPPER FILLET

FINE HERB RISOTTO, GREMOLATA

WHOLE GRILLED SEABASS (2 PAX)

SPINACH & CRUSHED POTATOES

PREMIUM \$340 / 2.5 HOURS

SPARKLING MAISON MIRABEAU LA FOLIE ROSÉ

APEROL SPRITZ

SANGRIA

DRAUGHT BEER: STELLA ARTOIS

RED: PACO GARCIA RIOJA CRIANZA 2018

WHITE: TENUTA CORTE GIACOBBE PINOT GRIGIO